

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re:	Application No. 10/694,960)	<i>Confirmation No. 4443</i>
)	
Filed:	October 28, 2003)	
)	
Applicants:	Isabelle Laye et al.)	
)	
Title:	PROCESS CHEESE CONTAINING)	
	INCREASED LEVELS OF WHEY)	
	PROTEIN)	
)	
Art Unit:	1794)	
)	
Examiner:	Leslie A. Wong)	
)	
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Attorney Docket:	1410/79708)	
)	
Customer No.:	22242)	

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DECLARATION OF DR. ISABELLE LAYE
UNDER 37 C.F.R. § 1.132

I, DR. ISABELLE LAYE, declare as follows:

1. I am one of the inventors of the subject matter claimed in the above-captioned patent application, U.S. Patent Application Serial No. 10/694,960. I have personal knowledge of the matters stated herein.

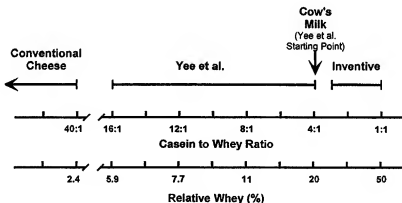
2. The assignee of the above-captioned application is Kraft Foods Holding Inc. I am currently employed by Kraft Foods as a Principal Scientist and have worked in the food science field for about 15 years. I have a Ph.D in Food Science and Nutrition from Ohio State University.

3. I have read and understand US 5,750,177 ("Yee").

4. Yee states that conventional cheese has a casein-to-whey ratio between about 40:1 and about 150:1 (Yee, Col. 6, lines 8-9) and that typical Cheddar cheese has a casein-to-whey ratio of 100:1 (*Id.*, lines 10-12.). Yee further states that ultrafiltered cheese (UF cheese) has the same ratio of casein-to-whey as its starting raw milk source, which Yee indicates is about 4:1 (*Id.*, Col. 1, lines 25-36 and Col. 26, lines 7-11).

5. Yee describes cheese obtained by blending conventional Cheddar cheese with UF cheese in Examples 8 through 13 (*Id.*, Col. 19, line 35 to Col. 25, line 11). Such blended cheese would inherently have a casein-to-whey ratio between 4:1 and 100:1 depending on the amounts of UF cheese and Cheddar cheese in the blend. For example, 100 percent UF cheese would be expected to have a casein-to-whey ratio of 4:1, and 100 percent conventional Cheddar cheese would be expected to have a casein-to-whey ratio of 100:1—blends would be expected to range between these limits. Yee states preferred cheese blends have a casein-to-whey ratio of at least about 16:1. (*Id.*, Col. 4, lines 47-50.) Therefore, Yee describes exemplary cheese blends having a casein-to-whey ratio between 100:1 and 4:1 and, preferably, 16:1 to 4:1.

6. The cheese claimed in the present patent application has a casein-to-whey ratio from about 50:50 to about 75:25 (*i.e.*, about 1:1 to about 3:1). The Chart below compares the casein-to-whey ratio of the cheese described in Yee to the cheese of the present application. The Chart shows the cheese claimed has a lower casein-to-whey ratio than the cheese described by Yee, which means the claimed cheese has increased amounts of whey.



7. The only method described by Yee to increase the level of whey in cheese (and, therefore, lower casein-to-whey ratios) is through ultrafiltration and by blending UF cheese with conventionally prepared cheese. (*See, e.g.*, Yee, Col. 10, lines 24-63 and Col. 19, line 35 to Col. 25, line 11.) As stated in Yee and mentioned above, producing a cheese using ultrafiltration results in a casein-to-whey ratio the same as the starting milk source, which is 4:1 or about 20 percent whey (relative¹). (*Id.*, Col. 26, lines 8-11.) Therefore, Yee does not describe a procedure to obtain a cheese with a casein-to-whey ratio lower than 4:1.

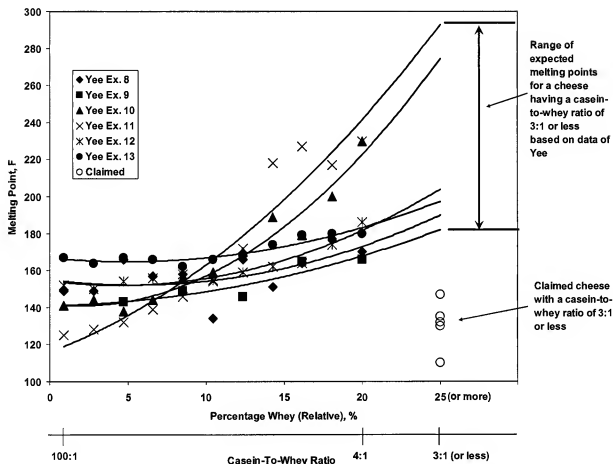
8. Yee also provides melting point data of the cheese described in his patent. In Examples 8-13, Yee lists the melting points in Tables 11-16 for blends of conventional cheese and UF cheese ranging from a 100 percent conventional Cheddar cheese/0 percent UF cheese blend to a 0 percent Cheddar cheese/100 percent UF cheese blend. (Yee, Col. 19, line 35 to Col. 25, line 11.) As discussed above, these cheese blends would inherently have a casein-to-whey ratio between 100:1 to 4:1 (depending on the blend).

9. The Chart below plots the melting point data from Tables 11-16 of Yee (Cols. 20-23) against the casein-to-whey ratio and the percentage whey (relative) using the Chart function in MS Excel. A polynomial trend line for each Example is also provided using the Trendline function in MS Excel. Each trend line is extrapolated out to a casein-to-whey ratio of 3:1 (or 25 percent relative whey) using the Forecast Forward function in MS Excel.

10. For comparison, the melting point data from Examples 1 to 6 of the Exemplary cheese described in the present application is also added to the Chart below. (Specification, pg. 14-19.)²

¹ Relative percentage whey is the amount of whey based on the combined amount of whey and casein. For example, a 4:1 ratio of casein-to-whey has 20 percent relative whey (1 part whey/[5 parts whey and casein] x 100).

² Example 7 of the present application did not provide melting point data and Example 8 provided such data after a week of storage and was not added to the chart because melting point was measured differently (*i.e.*, after storage). Nevertheless, the melting point of Example 8 was 121°F, which was also within the same range as those provided on the chart.



11. Even though Yee does not describe a cheese or a procedure to produce a cheese having a casein-to-whey ratio less than 4:1, if the data of Yee was used to predict the expected melting points for cheese having a casein-to-whey ratio of 3:1 or lower as claimed, then the data of Yee suggests such cheese would have melting points between about 180°F and 290°F as shown in the Chart above.

12. As also shown in the Chart above, the claimed cheese, on the other hand, exhibits melting points from about 105 to about 150°F. As a result, the claimed cheese exhibits

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melting points that are much lower than what is expected based on the data of Examples 8-13 of Yee as plainly shown in the Chart above.

13. I hereby declare that all statements made herein of my own knowledge are true, and that all statements made herein on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 1001 of Title 18 of the United States Code, and that such willful false statements may jeopardize the validity or enforceability of the application or any patent issued thereon.

5/13/2008

Date



Dr. Isabelle Laye